SECTION 3. OPERATION

3-1. INTRODUCTION

The Henny Penny Rotisserie is computer controlled. The computer control regulates the cabinet temperatures and provides timing and program functions of the rotisserie.

3-2. CONTROLS AND SWITCHES

Item	Description	Function
1	Digital Displays	The two digital displays are five digit LED displays which show the temperature, time, and messages associated with the control operation.
2	Ready LED	This LED turns on during preheat when the temperature nears the programmed setpoint temperature. It turns off during a cook cycle.
3	Cook LED	This LED turns on during a cook cycle.
4	Hold LED	This LED turns on during a hold cycle.
5	Program LED	This LED flashes during a program mode.
6	Product LED	A product LED is located above each product button. It turns on when a product is selected and during programming. The LED flashes during cook and hold cycles.
7	Product Buttons	The ten product buttons are labeled 1 through 0. They are used to select a product, operate the cook timers, and enter parameters during programming.
8	Meat Probe	The meat probe is inserted into the product and the temperature displays.
9	Program Button	The program button is pressed to access the program and special program modes.
10	Menu Board	The menu board displays the product names. The menu items can be changed.
11	Power Switch	This two position rocker switch controls power to the rotisserie and the control.
12	Rotor Switch	Pressing the rotor switch bypasses the computer control and turns the rotor motor on. A rotor switch is located on both the operator side and customer side.

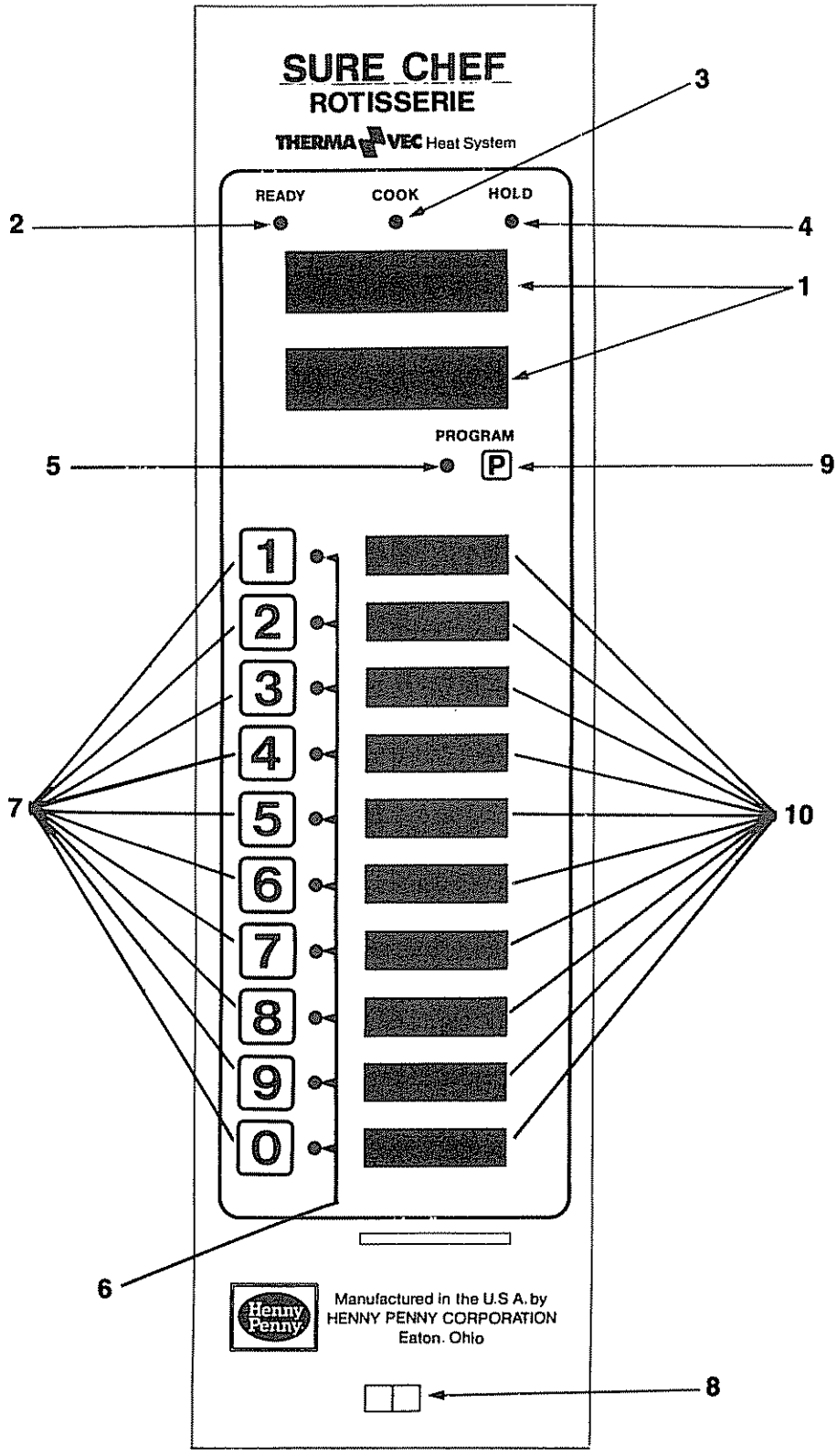

SURE CHEF
ROTISSERIE
THERMA VEC Heat System
READY
COOK
HOLD
PROGRAM
P
1
2
3
4
5
6
7
8
9
0
10
Manufactured in the U.S.A. by
HENNY PENNY CORPORATION
Eaton, Ohio

Figure 3-1

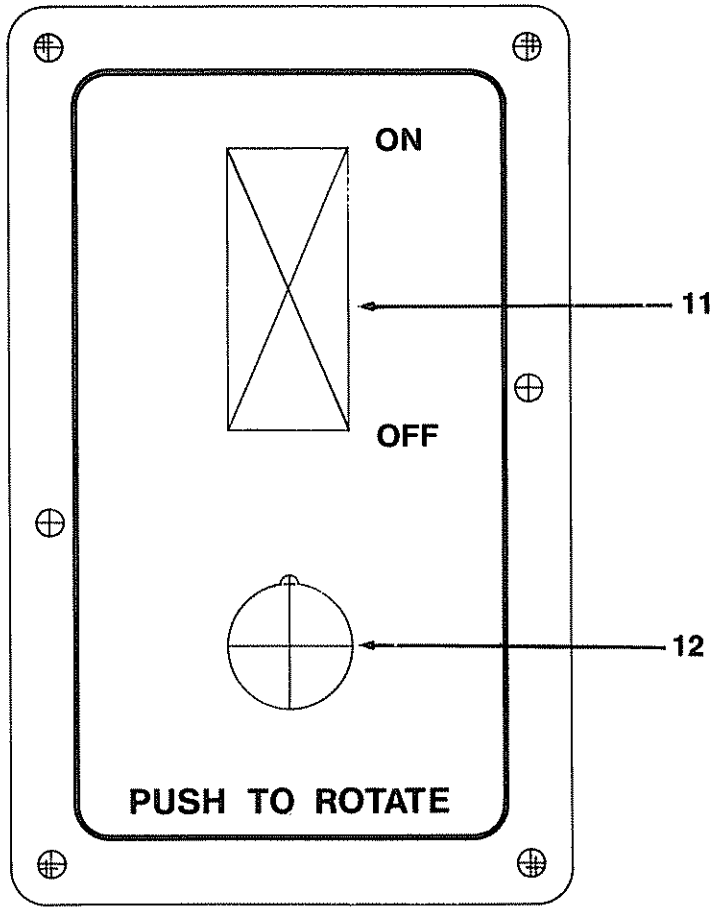
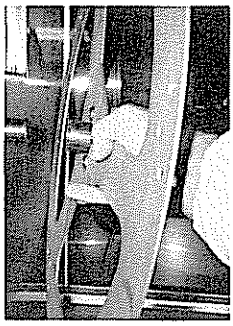
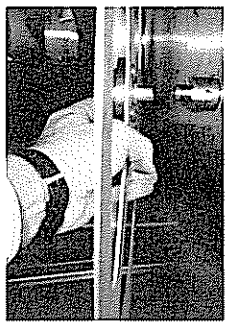


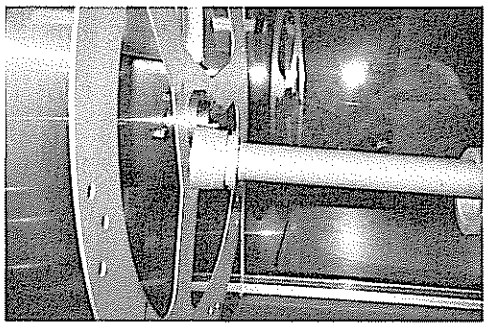
Figure 3-2

3-3. INSTALLATION OF DISCS, ROD AND SPITS

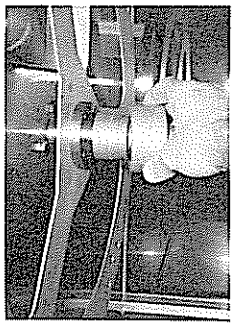


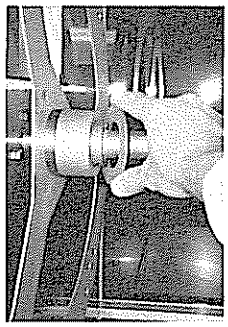


1. Fit discs up to appropriate disc support on each side of unit.



2. Place each end of the rod assembly into the hubs on each disc.

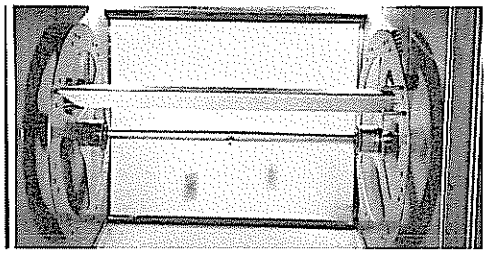




3. Slide the collars onto each hub of discs.

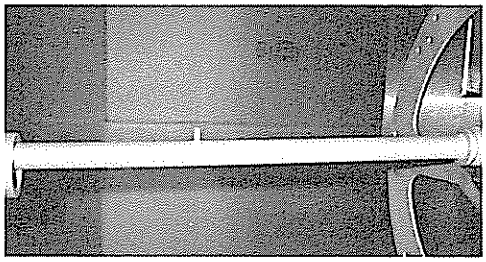
4. Slide retention rings over hubs and into slot on rod.

5. Slip angled spits onto discs, with the "V" of the angled spits towards the outside of unit. (General Market Rotisseries have the "V" of the spit towards the rod.)



NOTE

Fit the spit with the "V" towards the outside of the unit. Reversing the spit will result in spits tilted at an angle.



CAUTION

When removing the rod assembly make sure indicator is pointed up towards top of unit. If it is pointed down, the rod assembly will fall.

3-4. PROCEDURE FOR ANGLED SPITS

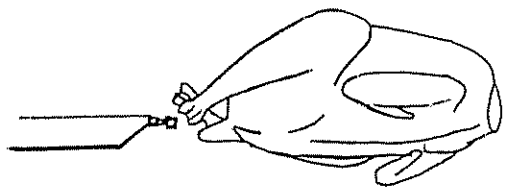


Figure 3-1

The angled spits are the standard accessory for the Henny Penny rotisseries. Some of the advantages of the angled spits, compared to the meat forks, are the ease and speed in which whole chickens can be placed on the spits. Also, cooking on spits compared to baskets and pans is superior as the meat cooks more uniformly and is basted by itself as it rotates. It is important to place meat on the spit evenly for even cooking results.

Place the chicken on its back. Cut a small slit in the extra skin at the tail end of the chicken. Place one, then the other leg through the slit, so the legs are in a crossed fashion. Fold the wings up behind the neck.

Hold the spit with the angle of the "V" shape facing upwards and the opening of the "V" towards the table. Slide the spit lengthwise through the body cavity of the chicken, tail cavity first, with the breast up (see Figure 3-1).

NOTE

Most General Market Rotisseries are set up for placing the chicken on the spits with the opening of the "V" facing towards the breast (opposite of Figure 3-1).

3-5. PROCEDURE FOR MEAT FORKS OR SPITS (OPTIONAL)

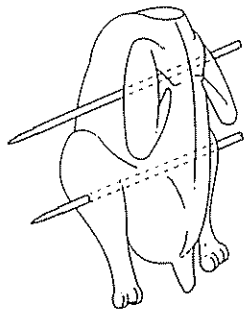


Figure 3-2

The double spits or meat forks are optional accessories. Some of the advantages of cooking on spits compared to baskets or pans are that the meat cooks more uniformly and is basted by itself as it rotates. It is important to place meat on the spit evenly for even cooking results.

Place chicken and small poultry on spits in a vertical position for maximum capacity (see diagram). Place chicken on its back. Gently push legs and thighs toward the back. This gives the chest a more plump appearance and positions the drumsticks better for insertion of the spit. Run one point of the spit through the chest at the height of the wings. Run the other point through the large part of the drumstick and lower body. Push the spit through to the other side of the chicken. Wings can either be pinned by the spit or folded behind the neck.

If turkey or large poultry is cooked, it may be necessary to place them horizontally on spits so they do not touch the top of the oven or interfere with adjacent spits. In this case, run the spits lengthwise through the breast and thighs.

Whole roasts - beef, lamb, pork and ham, should be centered on the spits evenly. Most roasts will have to be placed on spits lengthwise due to their size and shape. However, if small roasts are cooked, they can be placed vertically on spits, provided they do not touch the top of the oven or interfere with adjacent spits.

3-5. PROCEDURE FOR MEAT FORKS OR SPITS (continued)

Pork ribs - spare or baby racks should be weaved on the spits like an accordian. Both tines of the meat fork should pierce the slab.

Best results are obtained if poultry or roasts are not crowded together. Leave adequate space between products for best browning.

3-6. USE OF OPTIONAL ACCESSORIES

Baskets and roasting pans with removable grids are available as an option for food products too small or impractical to put on spits.

Meatloaf, fish, stuffed bell peppers, baked beans, casseroles, and frozen pastries or examples of products that can be baked in the pans.

If baskets are used instead of spits to bake whole chicken or roasts, keep in mind these products will require more time to cook and the browning will not be as uniform.

3-7. PROGRAM MODE OPERATION

The control has ten product cook cycles which may be programmed for specific products. Each cycle may consist of up to three functions: Preheat, Four Stage Cook Parameters, and Hold Parameters. Up to four alarms can be programmed during the cook cycle.

1. Press the desired Product button (1 to 9) and unit will preheat to the temperature appropriate for that product.

NOTE

Product "0" is a Manual Mode. It is not programmed and a cook time and temperature must be programmed once this product button is selected. Then, once this product is programmed, the preheat will begin. Use Product buttons (1-0) to program times and temperatures.

2. Once the "Ready" LED is lit, the product can now be loaded into the unit. "Ready to LOAD" message scrolls in top display. Once the door is opened for at least 5 seconds, then closed, "PUSH X to Start" scrolls in top display. "X" is the product number 1 to 0.

3-7. PROGRAM MODE OPERATION (continued)

3. Press the desired Product button. The rotor will start turning and the timer will start counting down. Also, the COOK LED will be on.

NOTE

The top display shows the time remaining and the bottom display shows the air temperature. The time can be adjusted during a cook cycle in programmed mode.

4. At the end of the cook cycle an alarm will sound, the top display shows "0:00" and the bottom display flashes "DONE". The product LED also flashes.

NOTE

If a hold time is not programmed, the cycle is ended and alarm turned off by pressing the Product button. If a hold time is programmed, the unit will sound an alarm and automatically go into the hold cycle after the cook cycle. Hold time remaining will be displayed.

5. At the end of the hold cycle, the top display flashes "0:00" and the bottom display flashes "HOLD, END". The end-of-hold alarm is different from the end-of-cycle alarm. Pushing the Product button stops the alarm and rotor, and all outputs are off.

NOTE

To abort a Cook or Hold cycle, press and hold the product button (1-0) for 2 seconds. Also, if power is removed at any time, the control will resume the operation that was active at power down, whether it was in a cook cycle, hold cycle, or preheat.

3-8. PREHEAT CONTROL

During preheat, the air heat and radiant heat are both turned on to regulate the air temperature to the programmed preheat setpoint. Both air and radiant heat are turned off when the air temperature is at or above the setpoint. The blower runs continuously, but the rotor is off.

3-9. COOKING CONTROL

Normally during a cook cycle, the air heating elements and the radiant elements are regulated to the programmed air temperature set point. But, the air heating elements can be programmed to a different setpoint setting than the radiant heat elements in the "Detail" program mode.

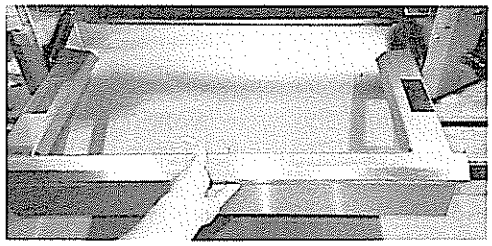
3-10. DOOR SWITCH

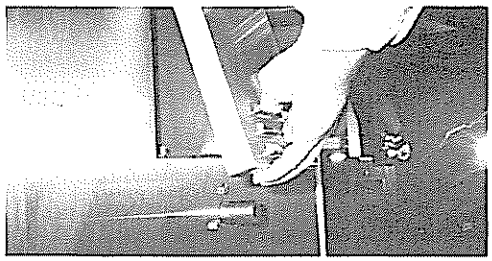
If either door is opened during a cook cycle, all functions are turned off, and remain off until both doors are closed. The display will flash "door OPEN". But, if the meat probe is plugged into the unit and the control side door is open, the display will show "Probe" and meat probe temperature.

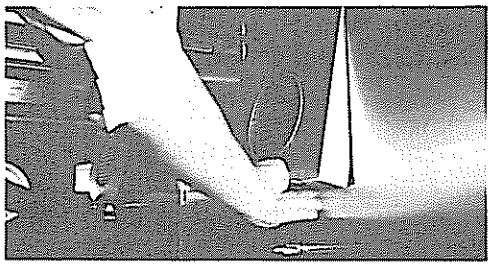
3-11. HOLD CONTROL

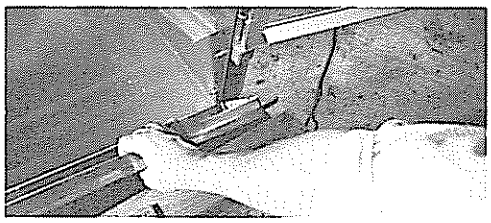
The hold mode can be programmed for all cook stage parameters; air setpoint, radiant heat setpoint, fan status, etc.

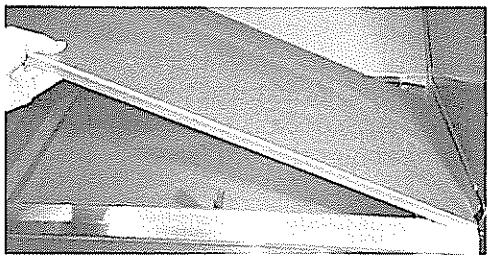
3-12. CLEANING PROCEDURES











1. Turn all controls to OFF and disconnect the electrical power supplied to the unit.

WARNING

Allow the unit to cool before cleaning, as the exterior and interior of the cabinet may be hot enough to cause burns.

2. Remove the discs and rod assembly and take to a sink to clean them thoroughly. (See Section 3-3.)

NOTE

If door of unit is partially open it is designed to close automatically. To keep door open, position door fully open.

WARNING

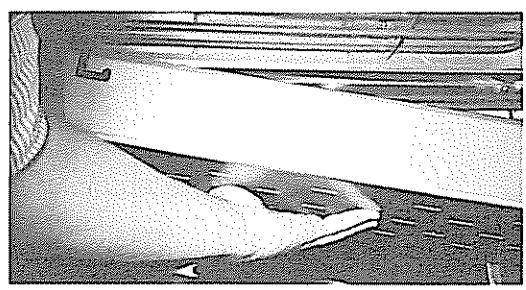
Be sure to keep groove in the rod clean of debris. The retaining ring must fit securely in the groove to keep rod assembly from falling and damaging unit, or causing personal injury.

3. Pull grease pan partially out and unscrew drain plug to discard grease into another container.

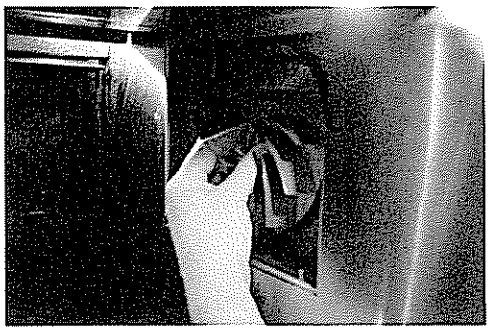
4. Remove grease pan, vent panels (side vents first), back panel, and grease trays from unit, and take to a sink to clean thoroughly.

NOTE

The top vent panel (covering air heaters), is slotted to the right on the TR-8 and to the left on the TR-6.



3-12. CLEANING PROCEDURES (continued)



5. Loosen the thumb screw on the blower fan blade and pull blade from shaft. Then take fan blade to a sink to clean thoroughly.

CAUTION

When re-installing fan blade, be sure the off-set shaft matches up and the thumb screw is tightened snug, but not too tight. If the fan is not installed properly the fan could hit the vent cover and damage to the fan could result.